Duckworth & Co.

Specialists to the Bakery, Confectionery, and Aerated Water Trades,

Old Trafford Essence Distillery,

MANCHESTER

And at London, Montreal, Bombay, Melbourne, Sydney, Adelaide, Brisbane, Wellington, Johannesburg, Singapore, Buenos Ayres, &c.

Telephone: 2744 Central. **Telegrams: "Gingerine, Manchester."**

PRICES SUBJECT TO ALTERATIONS.

Specialities for Bakers and Confectioners.

Duckworth's "New Process" Bread Improver.

SOMETHING NEW—**AND BETTER**—IN BREAD IMPROVERS.

DUCKWORTH'S "New Process" Bread Improver, recently placed on the market is the **last word** in Bread Improvers. It is a dry powder—the most convenient form—and is guaranteed to conform with the provisions of the food and Drugs Act.

It acts upon the flour in such a manner as to enable the dough to retain a larger amount of gas and moisture and thus enables a large moist loaf to be obtained. At the same time **it imparts to the bread an exceedingly fine flavour, along with an improved texture, colour and bloom, also greater digestibility, nutritiousness, and character.**

Duckworth's "New Process" Bread Improver

—continued.

As a Yeast food it has excellent and superior qualities. Its use enables the dough to ripen in less time, and consequently not only is there a

SAVING IN LABOUR EFFECTED

but by curtailing the time the goods have to stand, the risk of sourness is considerably reduced.

From the foregoing it will be seen that Duckworth's "New Process" Bread Improver

CONTAINS EVERYTHING NEEDFUL FOR PRODUCING PERFECT BREAD

and Bakers in their own interest are strongly urged to give it a thorough trial. Owing to the positive action it exerts in breaking down the tough gluten. Duckworth's "New Process" Bread Improver enables the Baker to use many hard strong grades of flour of great potential strength, and which hitherto have had to be passed over in consequence of the difficulty entailed in working them, and the unsatisfactory results these hard flours have previously given.

Duckworth's "New Process" Bread Improver has already been adopted by many important firms, and the large number of repeat orders we are receiving affords ample testimony to the practical efficiency of this fine preparation.

P.S—The **extra yield of bread** (quite apart from the manifest all-round improvement in quality) obtained by using this "New Process" Bread Improver more than counterbalances its cost, so that users have the benefit every way. 10 to 20% *less* yeast should be used.

DIRECTIONS FOR USE:

Use ½lb. to 1lb. to each sack of flour (280lbs.), according to the quality of flour used; poor qualities of flour require more Bread Improver than fine grades. It must be thoroughly well mixed with the flour when blending, or at the time the yeast is added; or, one half added at the sponging stage and the other half at the doughing stage, give good results.

PRICES:

Packed in cotton-lined kegs holding one cwt. ...	**56/-**	per cwt.
Smaller quantities	**60/-**	,,

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"Creamotartrine"

A SUPERIOR PREPARATION TO CREAM OF TARTAR FOR USE IN THE MANUFACTURE OF HIGH-CLASS SELF-RAISING FLOUR AND BAKING POWDER.

Warranted to conform with the requirements of the Food and Drugs Act.

PRICES and PACKING :

In ½-cwt. and 1 cwt. cotton-lined kegs ... **56/-** per cwt.
In 14lb. and 28lb. packages ..... **58/-** ,,
} Packages Free.

DUCKWORTH'S "Creamotartrine" is a high-class preparation strongly recommended in **preference** to Cream of Tartar for the manufacture of Baking Powders and Self-Raising Flours. It is precisely the same strength and is used in baking exactly in the same quantity and manner as 99% Cream of Tartar and has all the advantages of this article as a baking medium, with this

STRIKING ADVANTAGE IN ADDITION, viz.—IT ENRICHES THE FLOUR

by imparting to it one of the most important and valuable food and bone-forming properties of the wheat grain in its original state—its Phosphates—which are usually lost in the process of separating the husk from the wheat. This is an important consideration.

Unlike Tartaric Acid (sometimes used as a substitute for Cream of Tartar, and which Acid has the great drawback that it acts too vigorously) **Duckworth's "Creamotartrine" has a baking action as slow, regular and thorough as Cream of Tartar**—indeed it is manufactured specifically to give the same result as 99% Cream of Tartar when used in exactly the same quantity and manner, at the same time imparting the Phosphates already referred to and which Cream of Tartar by its nature is utterly unable to give.

In using Duckworth's "Creamotartrine" we wish to emphasize the fact that you in no wise depreciate the quality of your goods, as is the case with many of the low-priced Cream of Tartar Substitutes on the Market. "Creamotartrine" is quite a different article from the chemical point of view, and is guaranteed by us to comply with the requirements of the Food and Drugs Act.

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Creamotartrine—*continued.*

"Creamotartrine" can be used with the same assurance and freedom as 99% Cream of Tartar, compared with which there is a direct saving in cost of from 50% to sometimes more than 90% in favour of "Creamotartrine."

Fulfilling as it does all these functions, Duckworth's "Creamotartrine" takes its place in the very foremost rank of bakers' requisites, and it only requires to be known and thoroughly tried to ensure its general adoption by the baking trade.

RECIPES FOR MAKING SELF-RAISING FLOUR:

NUMBER 1 RECIPE.		NUMBER 2 RECIPE.	
Duckworth's "Creamotartrine"	6lbs.	Duckworth's "Creamotartrine"	7lbs.
Bicarbonate of Soda.....	3lbs.	Bicarbonate of Soda.....	3½lbs.
Flour .....280lbs.		Flour .....280lbs.	

N.B.—

Duckworth's "CREAMOTARTRINE" IS NOT A SUBSTITUTE for Cream of Tartar, but SOMETHING BETTER.

Egg Yellow.

HIGHLY CONCENTRATED.

THIS is a very powerful Colour, and imparts a most pleasing and attractive Egg Yolk Colour to Cakes, &c. It is **extremely economical in use** and guaranteed to withstand the action of all the acids used in the trade.

PRICES:

Liquid Egg Yellow.....	**2/6** per lb.
Egg Yellow Powder (in tins).....	**7/6** „

Malt Extract.

SPECIAL **"WHITE BREAD"** QUALITY.

TO obtain White Bread of **very fine texture** and of **improved flavour and appearance** is the aim of all conscientious Bakers, and when both these points can be attained, and the **Bread gives good weight** in the bargain, we have stated more than sufficient to ensure a thorough trial of our Malt Extract Special "White Bread" Quality. With the exception of our "New Process" Bread Improver, we can thoroughly recommend this Malt Extract as the most satisfactory Bread Improver offered to the trade.

IT IS VERY HIGH IN DIASTASE

—so necessary for the production of the best White Bread, and altogether is an exceptionally fine preparation, being made under the most scientific and hygienic conditions from the finest barley malt in the world—namely, East Coast Scotch. Every batch is thoroughly tested by a specially trained Chemist, thus ensuring **every consignment being of exactly the same strength, of the greatest activity, and of the highest standard of quality.** It is a **splendid yeast food,** very economical in use, and much better results are obtained by using this article than by the usual Malt Extracts. A perfect loaf is obtained ; and increased sales will certainly follow its adoption.

Whilst half-a-pound to the sack gives surprisingly good results, we recommend 1lb. to be used to get the full advantage of this excellent preparation. Not only is far better bread obtained, with increased weight, but there is a distinct saving in the cost of production.

PRICES FOR MALT EXTRACT SPECIAL "WHITE BREAD" QUALITY :

Packed in 56lb. tins (free) ..... **56/-** per cwt.

Smaller tins of 28lbs. and 14lbs. each at **1/-** and **2/-** per cwt. extra respectively. Tins free.

For Malt Extract, Special "Brown Bread" Quality, see page 6.

Malt Extract.

SPECIAL "BROWN BREAD" QUALITY.

THE remarks made concerning Special "White Bread" Malt Extract, apply to the Special "Brown Bread" Quality also, which is specially prepared for producing the finest Brown or Malt Bread. **The question of flavour, which is so important in Brown Bread, is paid particular attention to, and the bread produced will not only be found excellent in flavour and appearance, but to keep moist and sweet much longer than is usually the case.** Quantity required—About 7 to 10lbs. to the sack.

PRICES FOR MALT EXTRACT SPECIAL "BROWN BREAD" QUALITY.

Packed in 56lb. tins (free) ..... **56/-** per cwt.

Smaller tins of 28lbs. and 14lbs. each at **1/-** and **2/-** per cwt. extra respectively.

P.S.—Be careful to mention Special "Brown Bread" Quality when ordering, to prevent the possibility of the "White Bread" Quality being sent in error.

Duckworth's Concentrated Butter Flavour.

Warranted perfectly harmless and to conform with the provisions of the Food and Drugs Act.

THIS is a special preparation for imparting that pleasing butter flavour to Cakes, &c., which is lacking where Margarine and other butter substitutes are used in place of butter. Provided that the Margarine used is made under hygienic conditions from good nutritious vegetable oils its use is more than permissible, as it will be found to work excellently in baking, and the goods produced to be thoroughly wholesome and of first rate quality.

QUANTITY TO USE:

This varies according to the flavour required, but from 1 to 1½ ounces to each cwt. of cake mixture will be found about right. For testing on a small scale, use 8 to 10 drops to each pound of mixing. Add the Butter Flavour in the same way as when using Essences. Butter Flavour makes a very good Toffee Flavour, in which case add 2 ounces to each cwt. of Sugar.

Price **6/6** per lb.

Duckworth's Cream Powder.

THIS is a preparation used as a substitute for Cream of Tartar where economy is the first consideration. It is suitable for most classes of goods and works at about the same strength and in a similar manner to Cream of Tartar. It gives steady and thorough æration, but is slower in its action, and works only so far in the cold, heat being required to complete the action.

RECIPES FOR MAKING SELF-RAISING FLOUR:

NUMBER 1 RECIPE.		NUMBER 2 RECIPE.	
Duckworth's Cream Powder..	6lbs.	Duckworth's Cream Powder..	7lbs.
Bicarbonate of Soda.....	3lbs.	Bicarbonate of Soda.....	3½lbs.
Flour	280lbs.	Flour	280lbs.

Carefully remove all lumps by rubbing the Cream Powder and Bicarbonate of Soda through a very fine sieve, then mix thoroughly well with the flour—which should be of good quality. Sieve two or three times, mixing the bulk over carefully each time it is put through. The mixing should be thoroughly well done to ensure uniform quality.

PRICES and PACKING:

In 1 cwt. cotton-lined kegs ...	per cwt.	Packages Free.
In ½ cwt. ,, ,, ...	,,	
In 28lb. boxes	,,	

P.S.—For high-class trade we strongly recommend the use of our "Creamotartrine"—the finest preparation on the market *(see page 3).*

DUCKWORTH & CO.—"THE HOME OF QUALITY"

CONCENTRATED SOLUBLE ESSENCES

These Essences are a few of the flavours we manufacture specially for Confectioners, Sugar Boilers, Cake Manufacturers, &c.

	per lb.
Essence **Almonds**	6/6
,, ,, (Culinary quality)	5/-
,, **Apple**	4/- and 6/-
,, Apricot	4/- ,, 7/-
,, Banana	3/9 ,, 6/6
,, Blackberry	4/- ,, 6/-
,, **Bun Spice**	6/- ,, 10/-
,, Butter Scotch	6/-
,, **Cachou, Aromatic**	7/- ,, 18/6
,, Capsicine	7/-
,, Caramel Flavour	6/-
,, Caraway	5/6
,, Cassia	4/6
,, Cherry	4/9 ,, 7/-
,, Chocolate	7/-
,, **Cocoanut**	8/-
,, Cough Drop	6/6
,, **Currant, Black**	2/9 ,, 5/-
,, ,, **Red**	2/9 ,, 5/-
,, Damson	5/- ,, 7/-
,, Elderberry	4/6 ,, 7/-
,, Gooseberry	4/- ,, 6/6
,, **Greengage**	5/- ,, 7/6
,, Honey Drop	4/- ,, 6/6
,, Horehound	4/6 ,, 7/-

	per lb.
Essence **Lemon**	5/-
The finest Essence Lemon in the world. Imparts a delightful flavour of the freshest and choicest Lemon Fruit in a soluble form.	
,, **Limes**	5/6
,, Madeira	10/6
,, Magnum Bonum	4/6 7/6 and 10/6
,, Marasquino	12/6
,, Mixed Spice	5/6 ,, 9/6
,, Musk	12/6 20/6 ,, 26/6
,, Nectar	4/- ,, 6/6
,, **Orange**	5/- ,, 7/-
,, Peach	4/6 ,, 7/-
,, **Pear**	2/6 ,, 3/9
,, **Pineapple**	3/- ,, 4/-
,, **Plum, Orleans**	5/- ,, 7/-
,, Prunes	5/- ,, 8/-
,, **Raspberry**	2/6 4/6 ,, 7/-
,, **Rose**	8/6 ,, 13/-
,, Strawberry	3/9 ,, 6/-
,, Tangerine Orange	7/6
,, Tonquin	7/6
,, **Vanilla**	7/6 ,, 10/6
This Essence is of exceptionally fine quality, and is unequalled for trueness and delicacy of flavour and economy in use.	
,, Vanilla (Culinary quality)	5/-

☞ **The Extra Spirit Duty, previously charged separately on Essences, is now included in the above prices.**

Essential Oils, Chemicals, &c.

Almonds, Ground, Finest	1/7 per lb.
"Creamotartrine" *(see page 3).*	
Cream of Tartar, 98–99 %	Lowest Current
Tartaric Acid	Market Rates.
	per lb. cwt.
Soda Bicarbonate (D. & Co. Brand)	3d. 16/-
,, ,, (Howard's)	6d. 50/-
,, ,, (Ordinary Quality)	1½d. 8/-
Oil of Aniseed, China Star	6/4 per lb.
,, ,, ,, Leads	6/2 ,,
,, ,, ,, Orig. Cases	6/- ,,
,, Bergamot	32/6 29/- and 25/- ,,
,, Cloves	4/6 ,, 4/- ,,
,, **Lemon, "Speciality Brand"**	6/6 ,,
The finest, strongest and most reliable Oil of Lemon on the market. Splendid Value.	

Oil of Lemon, Extra Super	6/- per lb.
,, ,, Superfine 5/3 and	4/3 ,,
Oil of Limes, very finest	1/10 ,,
,, ,, Super	1/6 ,,
,, Orange, Bitter, 9/3 8/3 and	6/9 ,,
,, ,, Sweet, 9/- 8/- ,,	6/6 ,,
,, **Peppermint** (Mitcham)	
37/- and	39/- ,,
,, ,, (H. G. H.)	16/6 ,,
,, ,, (D. & Co.)	15/- ,,
,, ,, Japanese	14/6 ,,
,, ,, ,, (Dementholized)	8/6 ,,

PRICES SUBJECT TO MARKET FLUCTUATIONS.